O'Vino

2-96

Antipasti

Carpaccio of Beef Paper Thin Tenderloin topped with Shaved Parmesan, Capers, Olive Oil, Arugula, and Chopped Tomato 6.95

Bruschetta Pomodoro Grilled Italian Bread Slices with Fresh Chopped Tomato, Basil, Garlic, and Olive Oil 4.95

Escargot Provincia Plump Snails sauteed with Garlic Tomato, Onion, Olive Oil and Romano Cheese, served over Vermicelli 7.95

Calamari with our Homemade Breading, Deep-Fried, and served with our Spicy Lemon Horseradish Sauce 6.95

Portabella Mushroom grilled with Gorgonzola, Tomato, and Balsamic Vinaigrette atop Mesclun Greens 6.95

Seared Tuna with Garlic String Beans, Tomato Concassee, Sauteed Herb Potato, and Lemon Caper Oil 8.95

Mussels Marinere Plump Mussels in a sauce of White Wine, Herbs, and Tomatoes 6.95

Pizza

Affumicata Smoked Chicken, Tomato, Bacon, Carmalized Onions, and a thin grilled crust 6.95

Margherita Fresh Mozzarella, Basil, Tomato, Olive Oil 6.95

California Sun-Dried Tomato, Goat Cheese, Olive Oil 6.95

Insalate

Caprese Fresh Buffalo Mozzarella, Sliced Garden Tomatoes, and Fresh Basil drizzled with Herbed Oil 5.95

Casa Caesar Romaine, Anchovies, Garlic, Parmesan, and Homemade Croutons freshly tossed 3.95.

Zuppe Bowl Only 2.95

Pasta e Fagiole Italian Wedding Soup

House Salad

with Iceberg, Spinach, Mesclun Mix, Tomato, and Cucumber with Italian Dressing

Additional Dressings to include -

Creamy Romano with Bacon

Bleu Cheese

Low-Cal Vinaigrette

Pasta

Linguini Aglio e Oilio Garlic, Olive Oil, Fresh Basil, and Romano Cheese tossed with spicy Pepperoncini 9.95

Farfalle with Sun-Dried Tomatoes, Goat Cheese, Fresh Basil and Heavy Cream 11.95

Gnocchi Marchetti with Minced Capacola, Garden Peas, Romano Cream, and Tomato Concassee 10.95

Manicotti with Four Cheeses served on a bed of Sauce Pomodoro and topped with Romano Cream 9.95

Mushroom Triangoli with Julienne Breast of Chicken, Proscuitto, and Romano Cream 12.95

Penne alla Riccota a light Tomato Basil Sauce with Spinach topped with Riccota Cheese 9.95

Linguini con Vongole sauteed in a Spicy Marinara with Manila Clams and Fresh Oregano 10.95

Lasagne Con Carne Veal, Beef, and Two Sausages combined with Four Cheeses and Pasta slow-baked with a rich Pomodoro Sauce 10.95

Penne Con Salsiccia Quill-shaped Pasta with Sausage, Mushrooms, Spinach, and Romano Cream 9.95

Secondi

Breast of Chicken lightly sauteed with Capacola, Wild Mushrooms, Fresh Basil, and Vodka Creme
Served with Liguini 12.95

Breast of Chicken with Rosemary, Lemon, Garlic, and Shallots, topped with Artichoke and Tomato Concassee
Served with Roasted Garlic Potatoes 12.95

Roast Pork Loin stuffed with Wild Mushrooms and Herb Foccacia sitting on a bed of Fresh Tomatoes, Scallions, and Demi-Glaze served with Baked Polenta Squares 14.95

Eggplant Parmagiana breaded Eggplant sauteed and topped with Fresh Buffalo Mozzarella baked in a rich Pomodoro Sauce Served with Linguini 9.95

Veal Scallopinne Piccata with a White Wine, Lemons, and Capers served with Spinach and Linguini 15.95

Veal Scallopinne with Morels and Marsala Wine Reduction served with Baked Polenta Squares and Goat Cheese 16.95

Grilled Tuna rubbed with Garlic Oil, Lemon, and Olive Tapenade, served atop Wilted Greens with Roasted Garlic New Potatoes 15.95

Pan-Seared Salmon with Reduced Balsamic Vinegar, Onions, Garlic, Tomatoes, Mushrooms, and Olives served with Linguini 15.95

Carne

Filet Mignon of Beef	Sm 15.95	Lg 18.95
	9oz	12oz

Desserts

Tiramisu Ricotta Cheesecake Cannoli
Lemon Cialde with Raspberries and Chamomile Cream